MICROWAVE COOKER

4061

IMPRESSIONIST

4065

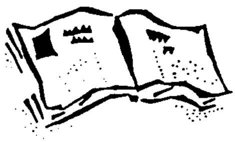
EXPRESSIONIST



Electrolux

COOKING

WARNINGS & SPECIFIC NOTES



- It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.
- These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance.
- Do not use this appliance for any other purposes than the preparation of normal domestic food. Take care to read the instructions regarding loads and timings. Also the recommendations/advice on suitable containers and utensils (see cookery book).
- *DO NOT OPERATE THE OVEN EMPTY. THE APPLIANCE MUST NOT BE OPERATED WITHOUT FOOD IN THE OVEN, OPERATION IN THIS MANNER BEING LIKELY TO DAMAGE THE APPLIANCE.*
- *DO NOT OPERATE THE OVEN IF IT IS DAMAGED UNTIL IT HAS BEEN REPAIRED BY A SERVICE TECHNICIAN TRAINED BY THE MANUFACTURER. IT IS PARTICULARLY IMPORTANT THAT THE OVEN DOOR CLOSES PROPERLY AND THAT THERE IS NO DAMAGE TO:-*
  (1) DOOR (WARPED) (2) HINGES AND LATCHES (BROKEN OR LOOSENED)
  (3) DOOR SEALS AND SEALING SURFACES (BROKEN OR CRACKED).
- *IT IS DANGEROUS FOR ANY PERSON OTHER THAN A SERVICE TECHNICIAN TRAINED BY THE MANUFACTURER TO PERFORM SERVICE REPAIRS.*
- *AIRFLOW BELOW, ABOVE AND TO THE REAR OF A MICROWAVE OVEN SHOULD NOT BE RESTRICTED. (SEE INSTALLATION INSTRUCTIONS).*
- *ALWAYS KEEP THE DOOR SEAL AND DOOR SURFACES CLEAN BY WIPING REGULARLY WITH A DAMP CLOTH, SO THAT ANY GREASE, SOIL OR SPATTERS ARE NOT ALLOWED TO BUILD UP, SUCH BUILD UP COULD RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM THE OVEN.*
- When heating liquids in your microwave oven, overheating of the liquid beyond boiling point can occur without the evidence of bubbling. This could result in a sudden overspill of the hot liquid and possible injury to the user. To help prevent this possibility the following steps should be observed:-
  – Stir the liquid before placing the container in the oven.
  – At the end of the heating time allow the liquid to cool slightly before removing the container from the oven using an oven cloth for added protection.



- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified person.
- It is dangerous to alter the specifications or modify the product in any way.
- Do not use this appliance if it is in contact with water.
- Under no circumstances should live animals be placed in a microwave oven.
- Do not use the oven for drying any items.
- Do not let the timer continue to operate after removing the food.
- No items must be stored in the microwave oven even when the appliance is not being used, as inadvertently switching on the oven could cause a hazard.
- Unplug the appliance if it is to be left for a period of time, e.g. during holidays or long weekends.
- The glass tray must be positioned in the oven during use.
- Generally speaking, metal should not be used in the oven when cooking, because metal reflects microwave energy and may cause arcing. Even when metal is used for the limited application e.g., when shielding chicken legs with foil, it should not come into contact with oven walls.
- Do not use capped bottles, jars or tins.
- Cooking vessels can get very hot. Care should be taken that the dishes do not come into contact with any plastic surface. Wear protective gloves.
- Only use cooking containers recommended for use in a microwave oven.
- Should you wish to use a browning dish, we would suggest that a suitable insulator be placed between the glass tray and the browning dish in order to prevent damage by heat stress. A large heat resistant and microwave proof glass plate, (e.g. PYREX), may be used as an insulator. It is important that the recommended preheating time of the dish must not be exceeded.
- Do not cook eggs in the shell. Pressure will build up inside the shell and it will explode (even after cooking has stopped). Do not reheat cooked eggs unless they are scrambled or chopped. Puncture the yolk before cooking eggs.
- Do not prepare popcorn in the oven. The results are poor and it can be dangerous.

- Do not heat oil or fat for deep frying. The temperature of the oil cannot be controlled and it may overheat.
- In common with other forms of heating food, exceeding the recommended cooking times may result in burning the oven contents and damaging your oven. When cooking foods with a high sugar or fat content such as: Christmas pudding, mince pies or fruit cake, be sure to follow the cooking instructions carefully.
- Do not reheat drinks in plastic cups, they could melt.
- Do not use a conventional meat thermometer. They may be used outside the oven to check temperature but not during cooking.
- Be cautious when eating food direct from the microwave oven as items with high sugar or fat content can be very hot inside.
- Always be careful when removing cling film and lids from dishes after cooking as the steam when released can cause burns.
- Any foodstuffs with a 'skin' e.g. potatoes, sausages, etc. must be pierced in order to allow for the release of steam.
- Care and cleaning of the appliance are important. Food deposits should not be left on the interior cabinet. Do not place any object between the oven front face and the door.
- The door seal is designed to prevent leakage of microwave energy during cooking. Occasionally moisture may appear around the oven door. This is normal and does not necessarily indicate the oven is leaking microwave energy.
- Infant feed should not be warmed in a microwave oven once it is in the feeding bottle.
- We do not recommend the use of any form of microwave checking device which may be available from a number of commercial or retail outlets. In our experience the results from the use of such devices are variable and the readings obtained from them are not always accurate. If you are concerned about your microwave please contact the appropriate Service Centre or Customer Care Centre.

C O N T E N T S



1. IMPORTANT
This microwave oven has been designed for domestic household use only, therefore the guarantee supplied with this appliance will be invalidated if it is used commercially.
2. Visual check after unpacking:
Remove all packing materials from the oven cavity. Check the unit for any damage, such as a misaligned door, damaged gaskets around the door or dents inside the oven cavity or on the door. If there is any damage do not operate the oven until it has been checked by a Service technician trained by the manufacturer and repaired, if necessary.
3. Safety Approval of this appliance only remains valid if the appliance is installed in accordance with these instructions or in accordance with the installation instructions for an approved built-in trim kit specifically designed for use with this appliance.
4. Connecting to the mains:
Before you use your oven, check that the voltage shown on the data label located on the rear of the oven conforms with your mains supply.

IMPORTANT

THIS APPLIANCE MUST BE EARTHED

If this appliance is fitted with a non-rewireable plug for which your socket is unsuitable the plug should be cut off and an appropriate plug fitted. The removed plug should be disposed of as insertion of the plug into a 13 A socket is likely to cause an electrical hazard. If it is necessary to change the fuse in a non-rewireable plug the fuse cover must be refitted. If the fuse cover is lost or damaged the plug must not be used until a replacement is obtained. Replacement fuse covers are available from Electrolux Service Shops, see page 16. It is important that the colour of the replacement fuse cover corresponds with the coloured insert or as embossed in words on the base of the plug.

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:-

GREEN AND YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter 'E' or by the 'Earth' symbol ⏚ or coloured green or coloured green and yellow.



The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red.
The appliance must be protected by a 13 A ASTA approved (BS 1362) fuse if a 13 A (BS 1363) plug or a non-rewireable plug is used or if any other type of plug is used by a 15 A fuse either in the plug or adaptor or at the distribution board.

We recommend that the installation be checked by a qualified electrician who can ensure that the appliance is operating satisfactorily and that it has not been damaged in transit.

Ensure that there are no restrictions preventing air circulation to the cooling vents on the top, rear and base of the appliance.

Do not place tea towels or utensils over the cooling vents.

CARE AND CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

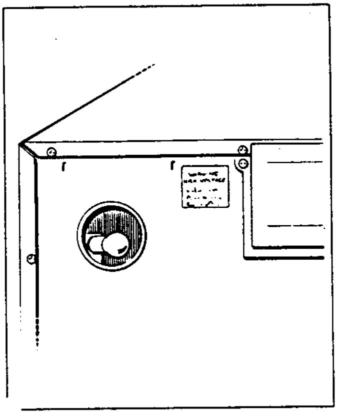
Clean all surfaces of the oven with a cloth rinsed in warm soapy water, rinse with clean water and afterwards polish with a dry soft cloth. If necessary, a non-abrasive cleaner may be used to clean the surfaces DO NOT USE AEROSOL CLEANERS, CAUSTIC CLEANERS, ABRASIVES or scrape the surface with knives or other utensils as they will damage the surface. If condensation is noticeable on the interior walls either during or after cooking is completed, dry with a soft cloth or kitchen paper towel. Condensation is quite normal and forms when moisture is present, i.e., during cooking.

ALWAYS KEEP THE DOOR SEAL SURFACES CLEAN BY WIPING REGULARLY WITH A DAMP CLOTH, SO THAT ANY GREASE, SOIL OR SPATTERS ARE NOT ALLOWED TO BUILD UP. SUCH A BUILD UP COULD RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM THE OVEN.
Regularly check the door seal area, which is formed by the inside face of the door, for any signs of damage. If such damage is seen do not use the oven until the damage has been repaired by a Service Technican trained by the manufacturer.

The glass tray may be removed and taken to the sink to be cleaned or washed in the dishwasher. Care must be taken to avoid dropping the glass tray. Although it is made of toughened glass it will break if not handled with normal care.

Do not use oven without glass tray in position.

LIGHT BULB REPLACEMENT

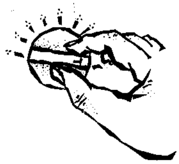


1. Unplug the microwave oven from the power supply.

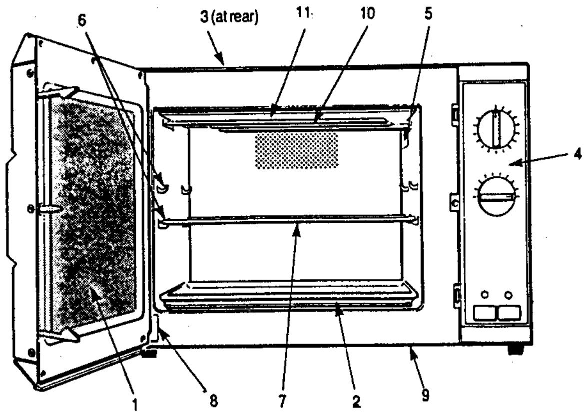
2. Remove the smaller of the two covers from the rear of the oven by removing the screw.

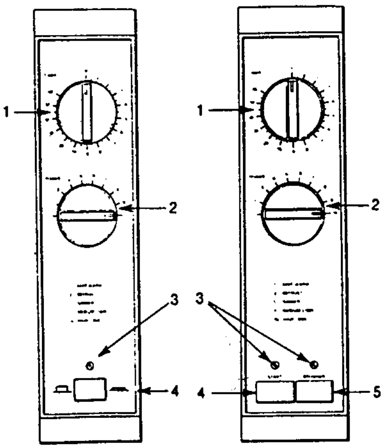
3. Unscrew light bulb and replace only with a 40W round bulb with E14 screw cap.

4. Replace cover and screw. This cover must be in place before operating the oven.



1. Oven door
2. Removable glass tray
3. Ventilation slots
4. Control panel
5. Oven lights
6. Shelf supports
7. Metal browner and Meal shelf
8. Data label
9. Air intake area
   Model 4065 only
10. Browner element
11. Glass splash shield
    Note. The glass shield may be removed for cleaning. However it must be positioned in the oven during use.





4061

4065
(with browner)

1. TIMER. The timer is marked at 15-second intervals of the first five minutes; at half minute intervals to 10 minutes and 5 minute intervals on the remainder. The oven will not operate until a time has been set. When cooking time is completed, a bell will ring and microwave energy will stop.

2. POWER LEVEL SELECTOR. Before starting to cook, remember to check the power selector, make sure it is at the power level you want. If desired, you can change a power level during cooking without turning the oven off.

3. INDICATOR LIGHTS.
   COOKING – Glows to tell you cooking has begun and microwave energy is inside the oven cavity.

   BROWNER (model 4065 only) – Glows to indicate the browning element is operating.

4. START BUTTON.

5. BROWNER BUTTON (model 4065 only).
   For complete instructions on using the browner refer to page 12.



In the Cookbook you will find step by step instructions for each individual recipe. Basic instructions are mentioned below.

1. Make sure that the unit is plugged into a power point.
2. To open the door, simply pull. There are no separate latches or catches to worry about. Opening the door will bring on the interior light.
3. Place the vessel containing the food to be cooked on the glass tray or shelf in the oven.
4. Close the door by firmly pushing it closed. The interior light will then go out.
5. Set the variable power selector to the level required. The majority of your cooking will be on the highest setting with the control fully turned clockwise (10). Only if a lower setting is required should this control be altered and we recommend resetting to the highest position after use.

The power level control allows you to select the amount of microwave energy and the rate of cooking or defrosting. There are 10 power level settings:

1 (keep warm)	10%
2	20%
3 (Defrost)	30%
4	40%
5 (Simmer)	50%
6	60%
7 (Medium)	70%
8	80%
9	90%
10 (High)	100%

6. Set the timer for the appropriate cooking time by rotating the timer knob. Whenever setting the timer for less than 5 minutes, turn the knob past 5 minutes and turn back to the correct time. The oven light will come on. Cooking times may be increased or decreased at any time during the cooking cycle, without switching off.

7. Push the "Start" button located at the bottom of the control panel. This will bring on the ventilation fan and will start the cooking process. The "Start" indicator light will glow to confirm this.
8. At the end of the cooking time, the ventilation fan will switch off. The interior light wil go out and a bell will ring once indicating that the cooking time has been completed. All Microwave energy will have stopped and the timer will have returned to 0 (off).

   If the door is opened to check the food during cooking. Microwave energy will stop and the ventilation fan will switch off. To continue cooking, close the door firmly and press the "Start" button. Microwave energy will again enter the oven and cooking will continue until the timer reaches '0' (off).

NOTE: **Model 4065 only.**

The glass splash shield may be removed for cleaning, but must be installed before operating the oven as it is an integral part of the air flow system. To remove, lift the clip on one of the guides and slide the splash shield forward until it can be held with both hands and fully withdrawn. To replace, carefully slide the shield through the guides all the way to the back of the oven, when the clip will automatically drop down to retain the shield.

THE BROWNER



NOTE: **MODEL 4065 only.**

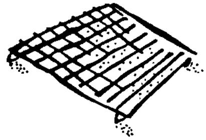
The Browner in your microwave gives food a light, golden-brown 'finished' look and adds a little extra crispness to foods. Remember to use heat resistant utensils when using the browner.
The following will give you a guide to browning times. The exact time will depend on the type of food, whether the element is still warm from an earlier browning operation and the amount of browning desired. The food should be browned on the shelf position that places the top of the food close to the element. All excess juices and liquids should be drained before browning.

4 chicken pieces	10-13 minutes
4 lamb chops	6-8 minutes
5 beefburgers	8-10 minutes
Victoria sandwich	6-8 minutes
Meringue pie	5-6 minutes

Please note that a browner element is not a substitute for a full grill on a conventional cooker.
To operate the browner, set the browning time required on the timer, and press the 'Browner' button at the bottom of the control panel. Then press the 'Start' button. This will bring the Browner into operation and the Browner indicator light will glow. At the end of the set time, the Browner will automatically switch off. You should then press the 'Browner' button to release it to the off position.

NOTE: Every time the door is opened, the element turns off and begins to cool, thus prolonging the suggested browning times.

IMPORTANT You can only brown with the door closed and you cannot brown and microwave at the same time. Browning should follow microwave cooking.



Your new microwave oven includes a removable metal shelf to increase the capacity of the oven. The shelf is designed specifically for use in your oven and will not affect its efficiency. No other shelf should be used.

The shelf can be used in either of two positions. Choose the position that suits the sizes of dishes being used. The shelf must be removed when it is not in use.

You can use the shelf for:

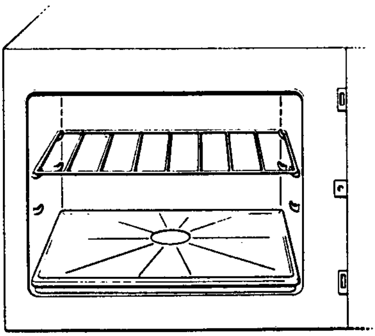
1. Cooking or reheating several items of food at one time in the oven.

2. Increasing the oven capacity so that complete oven meals can be cooked in a simple one or two step operation. See 'Planning and Cooking' for hints on how to benefit from your oven shelf.

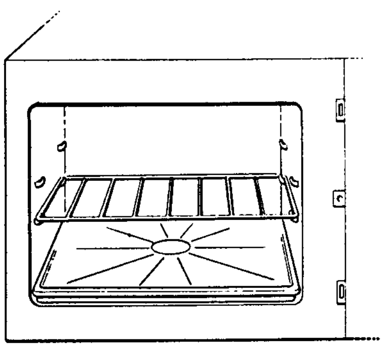
3. The metal shelf should only be used if you need both cooking levels, or when browning. Never use the shelf when microwave cooking on one level only.

4. The shelf will allow you to select the proper distance between the foods and the browner element.

NOTE: When browning and under some circumstances the metal shelf will become hot. Oven gloves should be used if the shelf is to be handled during or just after cooking.



SHELF IN UPPER POSITION



SHELF IN LOWER POSITION



When cooking several food items or complete oven meals, the location of each item is important. When combining cooking of several dishes those that require the longest cooking times are placed on the shelf whilst those requiring shorter cooking or heating times are placed on the glass tray. This is because the microwaves first start cooking the food at the top of the oven.

Remember that as the amount of food placed in the oven is increased the cooking times must also be increased. Therefore, complete oven meals will require a longer cooking time than the cooking of one food item.

To get a general idea of how much time a complete meal will require, add up the amount of time required for each food, if cooked separately, and this will be the approximate cooking time required. In most cases, the cooking of a complete meal at one time will not save significant cooking times. However, the convenience of being able to place all the food in the oven at the same time will make microwave cooking more convenient.

When planning oven meals, take into consideration the types of food and how quickly they cook in the oven. It may be necessary for you to check the food during cooking, removing some food ahead of time or allowing some food to cook for a longer period of time. In most cases you can place several items of food in the microwave oven at the same time.

However, some food that takes longer to cook should be put in the oven earlier, and faster cooking food, such as rolls should be put in the oven later in the cooking period. Placing food directly over each other on the top and bottom shelves will slow down cooking of the food on the bottom glass tray.

Place small cups or dishes carefully on the shelf so they do not tip.

SERVICE CHECK LIST

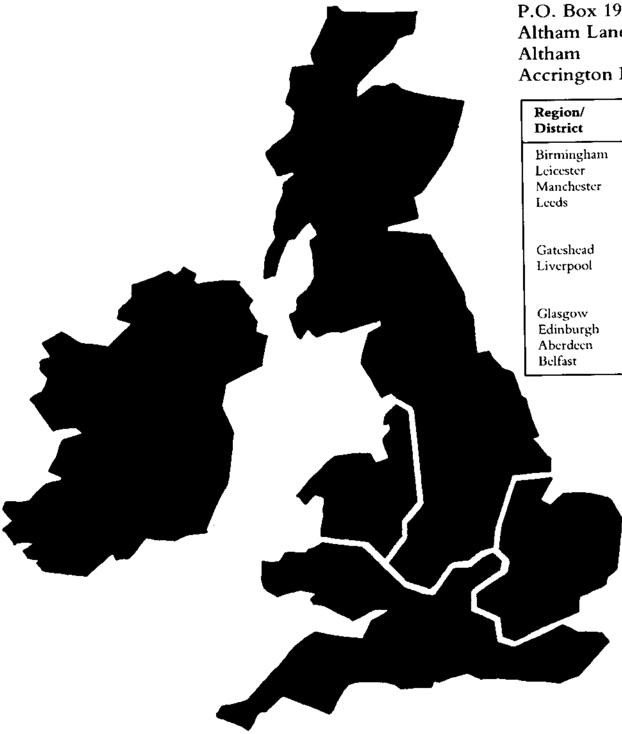


A routine service is not always required, before you call for a service engineer, carry out these simple checks:

- Is there a power failure? Check your house lights.
- Is the plug firmly connected to the wall socket and is the socket switched on? Check the power supply by plugging in another appliance.
- Is the fuse in the plug intact, and if you have fitted your own plug, are the wires in the mains lead correctly connected?
- Have you pressed "START" to commence cooking?
- Have you closed the door properly?
- If cooking results are not satisfactory, have you programmed the oven correctly?
- Check that the food is not covered with excessive foil and you have not used a metal lid.
- Are the air vents obstructed?

NOTE: IF SERVICE IS NEEDED, PLEASE CONTACT YOUR NEAREST ELECTROLUX CUSTOMER SERVICE CENTRE AS DETAILED OVERLEAF.

IF SERVICE IS NEEDED



■ NORTHERN DIVISION □

Electrolux Service
P.O. Box 19
Altham Lane
Altham
Accrington BB5 5XX

Region/ District	Postal Districts covered	Service appointments
Birmingham	WR, DY, B, WV, TF, ST, WS	021-358-7076
Leicester	LE, DE, CV, NG, LN	0533-515131
Manchester	SK, M, BL, OL, BB	061-798-9689
Leeds	S, DN, HU, YO, WF, HX, HD, LS, HG, BD	0532-608511
Gateshead	DL, TS, DH, SR, NE, CA	091-493-2025
Liverpool	CW, CH, LL, SY, L, WA, WN, PR, FY, LA	051-220-8014
Glasgow	DG, KA, ML, G, PA	041-647-4381
Edinburgh	KY, EH, TD, FK	031-229-1232
Aberdeen	DD, IV, KW, AB, PH	0224-696569
Belfast	BT	0232-740296

■ LONDON & EASTERN DIVISION □

Electrolux Service
Oakley Road
LUTON
Beds. LU4 9OQ

Region/ District	Postal Districts covered	Service appointments
London North (Enfield)	E, EC, WC, N, NW, W, EN, SW1, SW3, SW5, SW6, SW7, SW10	01-443-3464
London South (Beckenham)	SE, SM, CR, BR, SW2, SW4, SW8, SW9, SW11-20	01-658-9069
London West (Park Royal)	WD, HA, UB, TW	01-965-9699
Canvey Island	RM, CM, SS, CO, IG	0268-694144
Norwich	IP, NR, PE	0603-667017
Luton	AL, CB, LU, MK, SG	0582-575966

■ SOUTHERN DIVISION □

Electrolux Service
Hippodrome House
Birchen Road
ALDERSHOT GU11 1LU

Region/ District	Postal Districts covered	Service appointments
Bristol	BA, BS, SN	0272-211876
Newton Abbot	EX, PL, TA, TQ, TR	0626-65909
Cardiff	CF, HR, LD, NP, SA	0222-460131
Oxford	GL, HP, NN, OX, SL	0993-704411
Portsmouth	BH, DT, PO, SO, SP	0705-667411
Aldershot	GU, KT, RG, RH	0252-24505
Brighton	BN	0273-694341
Tonbridge	CT, DA, ME, TN	0732-357722

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of charge.

ADDITIONALLY, DURING THE SUBSEQUENT FOUR YEARS, ANY DEFECTIVE PARTS WILL BE REPLACED FREE – LABOUR COSTS ONLY BEING CHARGEABLE.

The Company does not accept liability for defects arising from neglect, misuse, or accident. The interior light bulb and glassware are also excluded from the guarantee.

There are certain conditions which may invalidate this guarantee:

a) It is dependent upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.

b) Service at all times must be carried out by an Electrolux service representative or authorised agent.

c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided. Addresses or telephone numbers for service requests are listed on page 16.

MICROWAVE OVEN MODEL NF4061/4065 – LUX MODELS, MADE IN THE U.K.

This appliance conformed to the requirements of EEC Directive No. 82/499 relating to radio interference.

Electrolux

Now there's a good idea!

ELECTROLUX LTD., LUTON, BEDS. LU4 9QQ

Publication No. 822 2368